



**Restaurant
Verterra**

A Taste of Place ...

"The Garden Salad"
Chefs Nightly Selection of Greens

12

Green Garlic & Mussel Soup with Roasted Spanish Style Tomato

13

Hand Rolled Whole Grain Pasta with Shaved Asparagus & Mustard Grass Pesto

11

Crispy Chesapeake Bay Soft-shell Crabs
Chickpea & Basil Salad with Tapenade Sauce & Wild Garlic Oil

14

"The Butchers Plate"
Nightly Preparation of Locally Sourced Meat
Mkt Price.

'Woods Boiled Cider' Roasted Chicken Under a Brick
Green Peppercorn Mashed Potato

21

'Black Watch Farms Beef Hash & Fried Duck Egg
Sweet Potato, Roasted Peppers and Sausage with Red wine Jus

26

Sweet Soy Glazed Atlantic Monkfish
Baby Bok Choy, Pickled Serrano Chili & Carrot with Ginger Aromatics

27

Wine Spectator Award of Excellence since 2003
Bon Appetit Magazine 2008 - "Hot 10 Culinary Inns of America"
Fodor's Guide 2011 "The Best Restaurant in Vermont"
Yankee Magazine 2012 "Top 10 Historic Inns in New England"

Wine Flight of the Week

3oz pour of 3 wines selected to pair with your meal

\$19pp

Verterra Grazing

"Where The Wild Things Are"

Hand Rolled Whole Grain Pasta with Wild Mustard Grass Pesto



Cavendish Farms Quail Salad

Smoked Tomato Vinaigrette & Pickled Wild Garlic



Pastured Raised Veal with Asparagus & Garden Morels



Japanese Knotweed Financier with Chocolate Marquise

\$45 pp

Vitality Menu

vegetarian, Dairy & Gluten free

Indulgence for a dynamic life through nourishing food

Garden Lovage & Spinach Soup with Beet Ceviche & Coconut



Toasted Millet & Basil Stuffed Mushroom with Asparagus



Wild Grape-Balsamic Sorbet with Strawberries & Lime Balm

\$35pp

Chef of Agriculture-Jason Tostrup / Chef de Cuisine-Joe Lamson
Garden Guru-Matthew Martel / Chef in Study-Samantha Dailey
Wine Forager-Jane Sandelman / Green Master-Dave Sandelman

18% Gratuity will be Added to Parties of 6 or More